# HOME AND SOCIETY.

CHAT OF THE SEASON.

MADAME'S COACHMEN-PARTNERS AT BALLS-RICE SERVED AS A VEGETABLE-HOW TO

COOK DELICIOUS STEAKS-THE FASHIONS OF THE DAY.

It is quite inconceivable how tenderhearted women ran reconcile it with their consciences to keep men and horses waiting for them out in the bitter weather as they do, night after night, during the season. If it happens to be their own horses whose suffering might t their own pockets and conscience, or if they have valuable ecachman of whom they stand somewhat in awe, they are more apt to make an effort to be punctual; but if it is "only a cab" in question, heaven help the man and the beast: Many a doctor could tell g tale of illness and suffering caused by the long, cold walt on fesitivity within. Does milady realize that statistics show that coachmen are shorter lived than any other class of bread-winners, and does she know a certain percentage, at least, of this ity must be caused by her selfish-and indifference? How often we hear as and make any: "I will order the carriage early, in me one say: "I will order the carriage early, in the I may be bored;" and if the fates prove products, and the speaker is arranged, the carriage is not waiting an hour or more. Consider these things. Messames, in your glittering, warm and perfumed drawing rooms, and pity the poor Jehus and the good and willing animals who toll with life-long patience in your service, and do not keep them any longer in wind and weather than you can help.

With every season comes the ever recurring question as to providing beliroom partners for girls without all the fuss and anxiety which seem to be the usual concomitants of the winter's round of gayeties for nearly every mother and daughter in the social swim. "You do not know what it is!" said the mother of a very attractive girl to one of her friends who walked payly and comfortably into Sherry's ballroom accompayly and comortatory into same son, and whose panied only by her big, handsome son, and whose daughter lay wrapped asleep in her nursery at home oute urconscious of her wees to come. "Your time quite urconscious of her woes to come. "Your time has not come yet, but there is more anxiety than pleasure in taking a girl out under the existing conditions of society. Unless she happens to be provided beforehand with a partner for the cotillon and supper, she is simply frightened to death. What should be a delightful anticipation becomes a veritable trial and dread, and on arriving at the ball her one thought is to scoure an invitation for the german; all other sensations are merged in this all-absorbing anxiety. If she by any chance happen to be left out, she and every other unhappy datasel who are in a like pre-dicament fly off to the dressing room for all the world like a covey of frightened partridges,' as some man said in describing the situation; and there they wait until their carriages come to fetch them home. Of course, you will say this is all ridiculous, and so it a but what is a girl to do? Custom has decreed that must have partners or be 'out of it;' that she must wait for the man to ask her, and that she cannot have a good time with her own self at an evening entertainment. It is all wrong, of course, and the worst of it all is that it makes the boys and men so ridiculously conceiled and self-important. They, do not at all realize, poor things, that it gives them no individual importance whatever, and that in a ballroom, under the present regime, one man is just as good as

"Here is a new idea, fresh from London," said a lady, showing some pretty Christmas gifts and holding up a curiously constructed silver tenspoon The bowl was perforated and had a netted wire lid which fastened over it with a catch. The space inclosed held just one very full teaspoon of tea. which stirred into a cup of hot boiling water would make a good cup of tea with a minimum of trouble. It is a capital convenience for travelling.

California is the Mecca of our fashionable tourist this winter. It is an ill wind that blows nobody any good, and the choiera scare in Europe will probably bring the East and the West into much closer relations than they have ever held before.

Few housekeepers realize what an excellent vegetable rice is when cooked in stock and served like maccaroni in terrato sauce. With a cup of rice thoroughly in cold water. Put it in abundance of ling water, and let it boil rapidly for six mightes. Then drain it and add a quart of nice teef stock and teaspoonful of salt. Let it cook for twenty minutes in this stock. Stir it often with a fork to pre vent its clinging to the pot, taking care, however not to break the rice. When it is done drain it in a colander. Save the stock to use in any kind of a thick soup. When the rice is well drained put it saucepan and dry it or, the corner of the stove for five minutes. Put it on a hot platter and pour a cup of tomato sauce over it. grated Parmesan cheese is sprinkled over it.

very practical and successful manner. In order to give a pupil a firm seat in jumping they make her without reins. At a recent exhibition of their method Captain Hayes mounted his wife on her horse, which had on an ordinary snaffle bridle and a standing martingale. The short reins were taken off and long ones of about twenty feet put in their place. Captain Hayes, on foot, proceeded to drive the horse round, turning it quickly, walking, trotting or cautering, and finally driving it over some blg jumps, which were taken in excellent style. One cfn readily believe that this method is well adapted to give the pupil a really firm seat, as well as to give her confidence; and is makes it impossible for the beginner to acquire the very common but most insecure and ungraceful trick of olding on by the reins.

Since it is now fashionable to fasten the back of evening dresses with a diamond brooch, let a word of warning be given that will not be out of place. The best pin in the world is not proof against the rubbings of one's cloak, the back of a theatre seat or the entanglements of lace. Therefore, all brooches worn ou of sight of their owner should be stitched to the dress for the time being. There is, of course, a particular knack needed in stitching on jewels; it is one that every good maid should comprehend. Chasps on the back of the bodice are so pretty and quaint that, to allow one to wear them with safety, pains may justly

A dozen or so of gloves is a New Year's present that no woman, from duchess to the modern "Mary Ann," can fail to appreciate, if only the size be right and the colors well selected. The most fashionable shades for evening wear abroad are those of the color known as "ficello," or twine-tint. This color is always fashlonable, though each season it crops up under a different name. Sometimes it is called "mushroom sometimes "ecru," but it is always the same fascinating negation of bue, and therefore always narmonious with whatever dress may be worn, save and except grays The newest glove just introduced for morning wear is in black French kid, sewn round with a line of kid in color and stitched on the back to match. Even the buttons, which are as large as a ten-cent plece, are tinged with the same color, be it gold, scarlet, white or pink. Nothing but suede is worn in the evening, and any one who is meditating a gift may remember that "sixteen-button" is the orthodox length for evening dress. Few women, however, like those that button the whole way up. The trouble is too great. Those that slip up over the arm and fasten with three buttons at the wrist, though long enough to reach the mi-sleeves now worn so much, are the favorites.

In London a novelty has been introduced in the way of a "ladies' band" that may be hired for enternments. They are dressed uniformly in white Greek dresses, and play only on stringed instruments. said that the effect is exceedingly pretty, and that their music is quite "up to the average

People with weak lungs should remember that bad air tends to develop consumption even more than ex-posure, and it is doubtless for that reason that this dread disease is more apt to show itself in the early spring than at any other season, the close confinement winter telling finally and often fatally upon delicate constitutions, that might have kept healthy and strong if they had had a free supply of nature's healing oxygen. A physician who has made a spe-ciality of lung trouble says that the following exercise, carefully persevered in, will be of great benefit to those who are troubled with backing coughs: "Put on a sufficient quantity of loose clothing to feel perfectly warm, and then open all the windows in the room, and take long, deep inhalations and exhalations, counting fifteen on the rise and fifteen on the fall. Do this twenty or thirty times, three times a day." Sleeping ariments for consumptive patients should be par-ularly airy, and if possible there should be an open burning all night, with a window slightly open at the top. A screen by the bed will prevent ughts and the fire will keep the room at a comfortable temperature. When the weather is such that the patient can not go out the air of the room he sits in should be thoroughly changed several times

first importance. If these cannot be had on account of a severe dimate and the patient cannot go away the house itself should be brought as nearly as possible into the conditions of an outdoor summer climate, open fires, sunny rooms, and plenty of fresh air being

## FROCKS FOR CHILDREN.

SUGGESTIONS FOR PRETTY GARMENTS. For really "chie"-looking frocks for children of all eges, and dainty hand-made baby linen, there is said no better place in New-York to go to than the establishment started a year or two ago by two young women of society. These ladies have devoted nuch time and attention to the labor problem for their sex, and believe that the true solution of the question is that women should enter fairly and quarely into competition with the trades and come out from behind the shelter of the decorative art societies and exchanges. This organization, there fore, is purely a business one in its relations to the world, asking for no favor beyond the usual good-will and patronage which every house of business endeavors to secure, and trusting to the excellent character of its products for the continuation of its The underlying principle of the concern and the philanthropic side of the undertaking consist in sharing all profits with the employes, and thus by selping others to help themselves, exemplifying the best method of practical charity and true benevolence. Here are several sketches from the great variety of ovely little frocks at this establishment; the only trouble is that they are one and all so pretty that it is difficult to choose from among them.



A particularly distinguished looking model for a girl of twelve to fourteen has a skirt of blue serge and a crossed, black satin sash arrangement at the waist which is sewn into the seam under the arm and fitted neatly to the figure, the lower ends only being continued at the waist to the back in belt form and finished with a rosette. The upper part of the bodice is of tan-colored cloth, and also the lower part of the sleeves, the full puffs being of the blue "This small child is an 'mmense favorite," said Miss — wheeling forward a small dummy on which was placed as dainty a little garment as one would wish to see. "You have no Idea," she continued. how perfectly dear this little coat looks on a wee thing of three or four-it makes her look just like a



A Captain Hayes and his wife are teaching women to little pink snowball." Nothing certainly could have ride in London in what appears from report to be a been prettler than the two capes of light pink bengaline edged with chinchilla with sleeves of t matching in color exactly with the pink elderdown blanketing of the coat.

A girl that is nearly grown up is difficult to dres well. Here, for instance, is a gown which is in exwell. Here, for instance, is a gown which is in ex-cellent style for such a damsel: It combines a great deal of style with perfect simplicity, the whole dress being of very dark blue serge with a gathered cape of red crepe which crossed in front, the whole bodies fastening on one side

These crossed capelets seemed to be especially liked, for they appeared on several styles.



white frock to be worn with a gimp is particularly pretty. The waist is confined with a ribbon run it and out of the material and the capelet is made en tirely of needlework.

# QUEEN MARGUERITE'S GOOD CLOTHES.

A MAGNIFICENT OPERA CLOAK. Queen Marguerite shares with the Empress of Russia the claim to be the best dressed royal lady in Europe. The following group of tollets prepared for her in Paris was recently on view to a favored few: An "audience" dress was in satin of a deep shade of electric blue, the train half long and perfectly plain. and the skirt parting in front over a narrow panel in cream white velvet with a row of narrow howknots in blue satin, the ends finished with gold algebrates set down at the centre. On either side of this row of bowknots was a band of embroidery in gold thread and colored bends, representing tiny baskets of flowers tangled in a gold network. The Louis Scize corsage had a deep walstcoat front prolonged over the shirt and edged with a narrow embroidery in gold. A deep collar in fine lace of the epoch completed this exquisite costume. A very striking carriage dress was in mossgreen mirror velvet, cut "princesse" and lined throughout with scal-brown surah. It was trimmed with narrow white gulpure lace and with narrow bands of brown ostrich feathers. Over this is to be wern a full Henri-Deux cape reaching just below the waist and composed of velvet of a darker shade of green, finished at the throat with a high collar and small, pointed cape of a Pird and darker shade of green, the whole protusely trimmed with narrow brown ostrich trimming and lined throughout with green satin.

Two of the evening tollets were in pale tinted One of these was in a lovely chade of pale green, with clusters of large wheat ears in white silk cattered at wide intervals over the satin grou Those on the two front breadths were embroidered with gold and silver thread and beads. The long, rounded train and the two sides of the skirt-front were bordered with ostrich-feather bands of the same shade as the uniterial. These front widths parted over a narrow panel in white brocade with a cluster of three white ostrich feathers set in its centre, below which feil an

velvet. Over the shoulders falls a long full-pointed superb collection of old artistic laces.

Purs are very fashionable just now, and the most elegant and costly is what is called blue fox, or what the Russians—the greatest connoisseurs of furs—call and a single skin is valued at from \$500 to \$1,500. It is of blue fox of the rarest kind-that is to say, of that which is almost entirely black, whereas the less perfect skins have patches of gray and yellow. This cloak weighs only a few cauces and is valued at \$8,000. All soft, long-haired furs are fashionable, but astruchan is now in less favor, as the face looks best surrounded by fors that are soft and fluffy, and astrachan, in spite of all its curliness, is hard and stiff,

## THE PERFECT STEAK,

RICH AND JUICY MORSELS-HOW TO DRESS AND PREPARE THEM.

The cuts of beef ordinarily used for steaks in New-York are the porterhouse or first cuts of the sirioin, and the larger sirioin steaks which come after the hip-bone steak. The hip-bone steak is usually counted as the last cut of the porterhouse, though, on account of the large proportion of bone it contains, it is often sold at the lower price of the larger sirioin steaks. New-York marketers have so long considered the porterhouse cut the best steak in the animal, because it was the most expensive, that it sounds like the rankest culinary heresy to assert anything else. Yet any one who has estimated the amount of good, tender meat in this cut, and the amount of tough, worthless meat, must admit that there is great waste in broiling this part of the sirloin. The hip-bone steak has a large amount of tenderion and a large amount of the richer, more juley and still tender meat which lies on the other side of the bone; but it also has a large piece of tough meat. This tough meat is fit for nothing but mineting as hash, or for a stew, and should never be broiled. If the butcher removes a good proportion of the bone from this steak and then weight and only charges the lower price at which the larger sirloin steaks are sold it pays to buy this steak. The "flat-borc" steak, the next cut of the loin, is not quite so good as the hip-hone, but it has much bone. The "round-bone" cut of the sirloin does not make a good steak, but an excellent roasting piece. When it is sold for roasting the butcher will charge two or three cents a pound less



for it than when it is cut into stenk. The ideal beef-

steak should contain no bone, little fat, and should be from an inch to an inch and a half in thickness. The

only cuts that fulfil these conditions are the "entre

cote" or rib-of-beef steaks which are cut in steaks (A) weighing about a pound each from the first, second or third ribs of the reasting pieces (B) and the tenderoin steaks. Both of these cuts give a steak of clear. tender meat if the beef is prime in quality. The rib steak is almost unknown in our market, but it is more used for steaks than any other cut by the French unless it be the tenderlein or fillet of beef. One rib of heef will give two thick steaks, and any market man will willingly out them to order, removing the bones, which should be used in the soup-pot The tendericin of beef when cut to order is always sold at a very high price, seldom for less than a dollar a pound, and few butchers uptown will cut it at any Western tenderlains of beef may sometimes be found to our downtown markets in winter as low as 30 cents a pound. They are sent from the great beef-canning establishments where this choice portion is reserved for special market sales, as it is not missed when beef is put up in caus.

A tenderloin or fillet steak should be cut an inch and a half thick and flattened a little with a steak

mallet, but not enough to break the fibres of the meat. When fillets cannot be procured at a reasonable price one can siways buy a porterhouse or siricin roust, and let the batcher remove the fillet and cut it up for steaks. A roast weighing nine pounds will contain about a pound and a half of fillet. Remember that the butcher will call fillets of beef "tenderloin," and in ordering a strioin reast for the purpose of securing the tenderioin for steaks order that portion containing the largest proportion of this meat; it will be near the hip-bone.



The cut represents a striotn, or in New-York parlance, a porterhouse roast. "A" is the tenderion.
"B" the bayer of good meat on the other side of the one, and "C" the flank or tough end. In the cut, the flank is turned under and does not appear so large as it is. When the tenderioin and the flank are removed, we still have the large layer of meat on the other side of the bone, which may be used for a reasting piece, or may be removed from the bone and cut into fittle steaks, similar to the entrecote steaks. The sirioin roast is one of the best roasting pieces in the animal. The flank or "tough end" should be cut off and used in slices in a stew or for braising. It should be cut across the grain of the meat. As it appears in a porterhouse steak it is cut with the grain, a method of cutting which would make any meat stringy great fancy for tan waistcoats just now, whether in a method of cutting which would make any meat stringy and tough. Very good steaks may be obtained by re- plain cioth or in fancy. In the latter the dots or moving the bone and suct from the sirioin roast after other design are frequently in a deeper or paler shade then cutting the clean meat into pieces of about vesting is still much liked, as it is produced in such a pound weight. The chuck, sometimes recommended for steaks, is a poor, tough piece, and the round of beef, though used in England for this purpose, is too coarse in flavor to suit American tastes. A beefsteak coats are chiefly made double-breasted with wide lapels is not an economical dish when properly cut and that fasten back at the corners upon buttons placed served. Cheap cuts of meat are properly made into beneath the shoulders for that purpose. On a very braises, stews and minces of beef, but cannot be used cold or wet day they may be unbuttoned and crossed

them lie for an hour in a cold place. At the end of this time dredge them very lightly with flour and that material are made single-breasted and fasten with broll them. For broiling the fire should be clean and all the dampers turned on to make the heat intense and carry off all the smoke of broiling. A steak three-quarters of an inch thick should be broiled ten minutes to be red throughout, but cooked through. The first two minutes it should be held near the hot coals, so to sear over the surface, first on one side and then Afterward it should be lifted up and kept on top of the stove or a little distance from the coals to complete the broiling. Sometimes a little fat will drip into the fire from the steak while it is cookon the other. ing. In such a case lift the gridiron a little further from the coals and turn it while the smoke of the from the coals and that it did not be depthing passes off. As soon as steaks are done they should be spread on both sides with a little maltre d'hotel butter and served at once. They may be garnished with potatoes cut into little balls with a small potato-scoop, thoroughly washed and drained, tossed in melted butter and browned in the oven for twenty minutes. Fried onions, crisp and tender, and only delicately browned (not a dark, greasy mass, as they are generally served), make a garnish for a steak 2 la maître d'hotel, which is much liked by some people. Peel and cut in slices medium-sized white onions. Lay the slices in milk for five minutes, then in flour, and fry them in a croquette basket in deep fat for eight minutes. Drain them and serve them around the steaks. A steak which is broiled over charcoal is always finer in flavor than one cooked over

One of the most delicious and fashionable ways of add to them two gills of claret. Reduce the wine add to them two gills of claret. Reduce the wine one-half, add a pint of Espagnole sauce, and a pinch of fine cayenne pepper. Let the sauce cook for five minutes. Meantime, cut six half-inch slices of marrow for each pound of steak from a piece which has been soaking in cold salted water for one hour. Throw the slices of marrow into the boiling sauce, and the moment it boils up take them out and lay them on the

and lined throughout with chinchilla. The back good as the fresh ones. To half a pint of good must bear in distinct letters the name of the country breadth from neck to hem is in full folds of mignonette. Espagnole sauce, and half a glass of Madeira, a small where they were manufactured. This is not only of piece of bay leaf, haif a sprig of thyme, one clove, a value to the appraiser in estimating the value of the cape in antique Venetian guipure, interwoven with little piece of celery (about half a stalk) and a spray gold furnished by the royal lady herself from her of pursley. Let the sauce simmer slowly for twentystrain it. Add the mushrooms and let them slammer in it for about six minutes—no longer, as they become tough if they are cooked too long. Pour the black fox. The home of this animal is Kamchatka, sauce over the steaks. If you have no Espagnole sauce at hand, any strong, rich brown stock may be The Empress of Russia has perhaps the most beautiful, substituted for it. In this case, the mushrooms should as well as the most valuable fur cloak in existence. be tossed in a tablespoonful of butter till slightly brown, a tenspoonful of flour stirred in, and finally the stock added with half a shallot or an onion minced fine. Steaks are excellent served with Bearnaise sauce. Chop fine a small onion or a shallot, put it over the stove in a little porcelain-lined saucepan, with two table-pounfuls of tarragon vinegar, let it be reduced down till the vinegar has been almost evaporated, then take the pan off the fire and add five yolks of eggs and a large tablespoonful of butter, with salt and pepper. Set the saucepan in another containing bedling water, stirring all the time with an egg-whish or a fork; in two minutes remove the pan from the fire and add another tablespoonful of butter. In two minutes more repeat the process and add a dozen tar-ragon leaves cut fine. Add a tablespoonful of Espagnole and then strain it. It should be about as thick as mayonnaise.

Steak a la Chat aubriand and other dishes which bear the name of the once famous French writer show how often a man's reputation as a bon vivant may survive all his literary achievements. A steak which is served in this way should be at least an inch and a half or even an inch and three quarters thick. It must be cut from the tenderloin or fillet, and broiled six minutes on each side. It should be garnished with potatoes prepared in the same way as for steak with maitre d'hotel butter, and served with the following sauce: Reduce a gill of sherry to one-half, add a pint of Espagnole sauce, let the sauce boil for twenty minutes and add two ounces of maitre d'hotel butter

### A WOMAN'S WALK.

THE DANCING MASTER'S POSITION WRONG.

If is enough to imagine the unfeigned amazement of dame of the old school if the proper position of the feet in walking were made a matter of doubt. For years the dancing-master's standard in all matters of carriage and walk has been an unquestioned one. The fin de siecle young woman, however, has a mind of her own. She has not found that the conventional training of the dancing-master, valuable as it undoubtedly is, was all-sufficient in producing that grace of carriage and elegance of manner so desirable in the woman of the world. On the contrary, she has found that the physical training of the woman of the tage has been more often conductive to the desired end. Hence it is that schools of Delsarte have sprung up all over the land, and systems of physical training, in clading boxing and fencing, heretofore relegated to the sterner sex, have found patronesses in plenty. From the earliest days, since the walk and carriage

have been a matter of study, it has been decided by all authorities on the subject that the proper position of the feet was "heels together and toes out," which is the present military position. The English rule is that the angle at which the toes should be turned out on dress parade or in marching is 60 degrees. This shrows the feet into an extremely unnatural position, which it is practically impossible to maintain in march ng. This is about the degree which the dancing master prescribes to h's pupils, and the average well trained woman turns out her feet at a considerably less angle, about 45 degrees. Strange as it may seen very little attention has been given to the position of the feet at the best physical training schools, though preciated when it is known that in certain diseases taken as a part of the diagnosis. There is but one opi on among physiologists as to the proper position of th feet, and that is thoroughly opposed to the opinions of the dancing-master or the drill sergeant. A study of ancient sculpture will show that no such conventional method of standing or walking was known among the Greeks. Here the feet are turned straight ahead, with no inclination to the right or left. This is the position which our sculptors prescribe for their models as the most natural and graceful one in standing and walk in a monograph on this subject names the "fair square" position in wallding as the most easy natural one, giving the greatest support to the body with the least exertion. In this position the feet are placed "straight ahead," and the lines of the footstepare slightly apart and are parallel. This is the light atest walk of the Amb, and is different from th stealthy step of the "Red Indian." While the Indian holds his feet straight out, he steps so that a single line could be drawn through his footprints.

Dr. Ellis goes so far as to attribute the deformity of flat footedness to the habitual turning out of the tees. He calls attention to the arched foot and fine carriage of the Arab as the result of his manner of planting his feet on the ground.

"I do not doubt," said the leading authority of New York's fashionable training school for women, "tha the most natural position of the feet in walking is straight ahead. We devote ourselves here especially toward developing the chest, and it would create conusion if we were to attempt to make any radical change in the conventional method of placing the feet. So we leave this matter to the pupils themselves. Little children, when they first learn to walk, place their feet straight ahead." Turning out the feet to an extreme angle like 60 degrees, as all know who try the position, produces a wabbling gait. The one who walks in the "fair-square" position, as described by Dr. Ellis, gets over the ground more rapidly with the same amount of exertion.

# EQUESTRIAN TOILETS.

In riding and hunting costumes this season there is no lack of novelty. Among the variety of riding jackets for ladies there are double and single breasted, some that show the waistcoat all the way down, others that reveal it only at the neck, and again others that show a peep at the walst and at the throat. The tenderioln and tough flank end are taken out, and of ten than that of the garment itself. The "Berlin

satisfactorily in roasts or steaks.

After securing your steaks, and seeing that they are properly trimmed, season them with a little salt and pepper on both sides, rub them with olive oil and let them lie for an hour in a cold place. At the end of and navy blue, and scarlet and cold with real and navy blue, and scarlet and cold with real and navy blue, and scarlet and cold with real and navy blue, and scarlet and cold with real and navy blue, and scarlet and cold with real cold and navy blue, and scarlet and cold with real cold and navy blue, and scarlet and cold with real cold and cold scarlet and cold with real cold and cold scarlet and cold with real cold with real cold and cold scarlet and cold with real cold with real cold scarlet and cold with real cold with real cold scarlet and cold with real col bound with velvet.

The newest of the jackets is made to fit the figure with a nicety that may almost be described as mathe-matical. This is done by means of several seams. In front it is single-breasted, showing a very small portion of the vest below the wast and at the throat. Another new jacket very strongly resembles a man's dress coat, being shorn away straight across the front, an inch or less of the watstcoat showing below it in a curved line. At the back the jacket ends in the orthodox swallow-tail. The lapels on the front are very bold, pronounced and smart looking. The frock coat has been the model on which another type of riding lacket be in the model on which another type of riding Jacket is built. It is very long in the skirts, which are lined with cloth, and shows the vest at the neck. Thus there are varieties of tight and loose, long and halfiong, among which must be discoverable some that will suit all figures, but nowhere is now to be seen the

The fashion of china writing sets for the library is again revived. An entire set of inkstands, pen-holders, trays and boxes for various purposes, are to be found in most of the fine chinas. A little luk-stand of Dresden china will cost \$18 in the genume ware. A great deal of the ware in Dresden pattern is made at cheap factories in Dresden, and instead of bearing the crossed swords, the trademark of the royal factory, is simply marked with the word "Dresden." serving steak is with slices of marrow and bordelaise such ware may be made anywhere, but is chiefly made sauce. To make this sauce, mince fine two shallots; at cheap portelain factories. All ware which bears add to them two gills of claret. Reduce the wine sarily decorated in the Dresden factory. It has long been the iniquitous practice of this factory to sell its imperfect porcelains with its mark, but without decoration. In such a case, the mark has a little cut in the glaze over the trademark, or several dashes just above it, the number of dashes indicating to some degree the amount of imperfection in the piece, and steaks; then pour the sauce around them.

Still another nice way of serving a steak is with decorated outside the rural factory. The Minton imi-

elaborate arrangement of wide old "print d'Alencon" intermixed with silver passementerie. The Queen's opera cloak is a long, ample garment in old rose satin, figured with a Louis XVI pattern in mignonette velvet. The canned mushrooms may be used, but are not as of porcelain or pottery imported into the United States. articles, but it is also of value to the retail buyer, who need not, if he keep his eyes open, have the warfive minutes; then skim off the fat, if there is any, and of one country imposed on him for the ware of an-

SOME NEW GOWNS.

SIMPLE AND REFINED EVENING COSTUME. This evening gown is simple and refined, its beauty lying, of course, in its perfection of cut and fit. It is



of pearl-colored satin, is draped very full over the bust, and the two pointed revers (both back and front) are embroidered with exquisitely shaded crystal beads. A tea-gown in chestnut-colored velvet has a front of soft silk in the deep cream shade that is almost



offee-color. The lace revers and ruffles are in the same deep shade of cream. This gown is intended or a woman wi o e chief beau'y is her ric aubuch hair.

The following is a very tasteful dress for a bridesmaid. It is of willow-green bengaline, trimmed around the bottom of the skirt with a broad band of beaver fur surmounted by two galloons of green-go'd passementerie. The sleeves are very much puffed



and are finished off by tight cuffs of willow-green velvet circled with passementerie, and the wide sash which ties behind is of dark-green surah. The hat is of the Louis XIII shape, made entirely of beaver fur, with a piquet of pale green feathers on the left side, and the muff is of "Venetian point," adorned with a cluster of pale green orchids.

DIDN'T KNOW REAL COFFEE.

From The London Queen.

Many persons who talk learn dly about codec and its Many persons who talk learn dly about coffee and its maning mave sentom, if ever, tassed price coffee. As they know is a more or less strong ministen or chicory, aguiterated with a portion of coace. I hereat or a commonseeur the other may win made the lives of his wife and his cook a binder to them by reason of the coffee brought to him in his own mouse. In space of the most careful maning, and me most assolute partly, his stocial was hever right! At last, in desperation, his wife asked it he ever got his conce to his tasse, "oh, yes, at the club. They make it there right chough," was the answer. Direct to her wins clid, the navy constitution for cook, and many sent the latter pleasing combinations of color-such, for instance, as small diamond-shaped figures in brown and scarlet up in a ground of warm, deep cream color. The waist-casts are chiefly made double-breasted with wide lapels that fasten back at the corners upon buttons placed beneath the shoulders for that purpose. On a very cold or wet day they may be unbuttoned and crossed over so as to protect the upper part of the chest.

A new material for waistecasts is a thick woven silk in checks or stripts, and in two colors artistically mingled, such as deep sea blue and old-gold, cardinal and navy blue, and scarlet and gold. Waistecasts of that material are made single-breasted and fasten with buttons laid on beneath the edge, the plain collar being bound with velvet.

AN ODD ACCOMPLISHMENT.

From Kate Field's Washington.

Miss Wanamaker counts among her various accomplishments the unusual but decraedly hearthful one of boxing. Her tutor in great measure, and the one with whom she most frequently tries her skiil, is her lather, the Postmaster-General.

GEMS FROM MONTANA. From The Saturday Review.

GEMS FROM MONTANA.

From The Saturday Review.

Mr. Edwin Streeter is now showing at his museum in New-Bond-st. an interesting cohection of gems, of which the most prominent are the supplifies from the Montana mines. These stones, which have attracted a good deal of attention lately, are to be seen in all their stages, from the rough pebble to the finished jewel, in various sizes and in many beautiful colorspale straw, blue, green violet and the red variety mere commonly known is the ruby. The place where they are found is said to be an ancient river-bed; and not only are stones of considerable size found there, but the endre soil is a fine dust composed of they gens, which of course are only fit to be ground up for cutting and polishing purposes. A carbons point about the sapphires from this district is that they are all marked on both sides with a clearly defined equilateral triangle. Simply as a carbonity is shown what is said to be the largest black diamond yet discovered. It is not particularly beautiful, resembling a lump of black-lead more than anything else, but its hardness is very great. To polish it a year's work has been sacrificed, and in reducing it from 103-54 carats of bort dimpure diamond) have been used. A sister stone of 150 carats has also just reached Mr. Streeter.

THE FASHIONABLE VOICE IN LONDON.

From The Queen.

To continue further personalities, we must chrenicle how the freak of fastion is now levelled at the voice. Formerly one of the characteristics of a lady was her voice; it was soft, low, well modulated; poets and novellets bestowed this charm upon their heroines. But now the fastionable voice of the day is high, shrill and strident; an exaggerated imitation of American intenstion would best describe it. These voices come not from the outer ring of the circle, but from the charmed inner ring, the highest in rank being foremost in taking the lead in this respect. True, American voices are naturally on these lines, formerly recome voices are naturally on these lines, formerly recome voices are naturally on these lines, formerly re-

garded as a defect; but quaint American American wit allied to the tones in which uttered give them a distinct originality; and the one the other falls worse than flat on the the general complaint among men now is that of the day have "such very ugly voices."

## HINTS ON SPRING FASHIONS.

GLIMPSES OF THE NEW GOODS.

For many sensons the openling week of the new years has been noteworthy for the display in the shops of the cotton dress goods for the coming spring. It is generally believed that cotton goods will be more used this spring than a many years past. There is special demand with the Empire and 1830 styles, which already possess the town, for sheer goods like oldfast.loned organdles and gauzes. There are many dainty dotted muslins in white, sprigged with color; or in depeate rose, bine or violet, with a ring, hair line, waved spot in black. Some of the muslins are figured in what are called in the stores "lappet spots," which give a pattern in large waved effect. For some time past the old-fashioned muslins in flower patterns, beloved by our grandmothers, have been sought for, and will probably be more used than ever, with the intro-

duction of the full skirts. There is considerable demand for heavy cottons, which may be made into smart morning gowns for country wear, in simple tailor fashion, with no trimming except large pearl buttons. There are heavy zephyrs in basket patterns, dotted with the tinlest seed dots in a variety of delicate colors, and striped, with broken bands of white and pole blue pink or rose, according to the ground or cleth. The fancy weaves of zeplay cloth which have been in the market for so long seem to have disappeared, and the old-fashioned checks and plaids are again imported. There are also many zephyrs in half-inch ribbon stripes, an even stripe of white alternating with pink, pale blue, the new blue-green or violet.

The new gauzes vary from a transparent silk muslin, which is usually jet black or cream white, and is striped with Empire stripes, or siender satin lines of pale yellow, rose pink, sky blue and old green. These stripes in cluster colors are separated by a wide band of transparent gauze, and will be made up into the most bewitching watteau gowns, with profu mings of black or white lace, according to the color of the gauze. There are also black gauzes ornamented with lozenge figures in delicate color. The effort to reproduce the effect of heavy Russian velours by raised stripes on a gauze-like ground is not especially suc-cessful or likely to gain popularity with people of refined taste. There are many black grenadines, which are striped with lines of black velvet, and still others which have lines of chentlie or velvet thickly covering their ground, and separated only by a thread of color. Crapes are still somewhat extensively shown on the importer books, but it is said that there is not likely to be much demand for them unless it is for tea-gowns

The popularity of bengaline and all silken wool effects is prominently shown in the large quantities of poplin weaves and of silk-figured woollens imported this season. The tiny satin stripe in black or in Empire colors is to be seen in a great many of the new poplins and new wools. There are a great many ben-galines in dainty house colors, and dark, durable shades, scattered with set figures of little star-like flowers in violet, rose, pale blue or black; and these little blossoms are introduced to take the place of the larger pelka dot. This does not prevent dotted goods of all kinds, Lowever, from being in special demand. There are a great many seeded effects in bengalines and in wools, as well as in cottons, muslins and gauzes.

The new woollens for plain tailor gowns which will be worn as soon as the first mild weather of spring

succeeds the winter are the rough, rabbit haircloths, which are noteworthy for their soft, silken-like texture, and long-haired, rough-looking surface, are a great many tailor woollens in diagonal whip-cord weave, in some of which the raised cords are as large as wrapping twine; while in other patterns the design is sunk into the goods. Staded and two-toned effects are noteworthy features of these woollens, which give something of the coloring of Russian velours without its raised surface. They will be much more useful than a raised cord, like velours, which will catch the dust if worn in our proverbially dirty spring streets. There are many storm serges which are now manufactured in this country and imported in all colors, and in figured and checked effects.

The new vestings for tailor dresses are shown in black, and dark drap d'ete, the ground nearly covered with tiny, seeded spots, little lozenge figures, or other minute designs in myriad colors.

There is nothing distinctively new in hosiery. A plain silk stocking to match the dress and dainty satin shippers is generally used with evening dress. For house wear, when a black shipper of patent leather or of black suede kid is worn, the instep of the black slik stocking is often embroidered with tiny roses or fleurettes de l'Empire in dainty colors. Some of the new stockings for spring are embroideded with tiny bow-knots scattered over the instep and ankle. Owing to the advance in the price of raw silk, it is anticipated that in another season, silk stockings will be much more expension than they have been, the grade of steeking now selling for \$1.75 being advanced to \$2. or \$2 25. This advance is due to the immense amount slik now used for dress goods, and also, manofacturers say, to a partial failure of the silk crop.

# RABBITS.

HOW TO COOK THEM. Strictly speaking, there are no hares in this country, except in a few of the Pacific States. The Canadian gray hares have been pronounced by naturalists to be nothing but rabbits, and even the much-vaunted southern hare is only a rabbit. Now a rabbit is quite an inferior creature in a culinary way to a genuine hare. A young and tender rabbit makes a very good neal, but one over a year old is tough and unfit for use, The young rabbit, like the young bare, is distinguished by its soft, tender paws that have not been hardened by travel, and by its tender ears, which may be easily torn. It is a waste of time to cook or dress any ani-mal of this kind that is not young. An old fewl may be cooked tender in time, but an old rabbit is good for nothing. The old English custom of bringing the are or the rabbit on the table entire, with the head on, in a manner to suggest the animal when alive, is anything but agreeable, and is never done by people of good taste to-day. The best French cooks use the hind legs for rousting, and the lore legs for stews, civets and other dishes; but they seldom attempt to serve the animal whole except under special orders. The flesh of this animal is often marinated—that is, it is steeped in seasoning herbs and wine for a certain time before it is roasted. A rabbit to be in periection must be from six to twelve months old, and must be hung, like ventson, until it is a trifle "high," but not until it is spoiled. The autual should be already skinned and the head removed when it arrives from the market. It is well enough also to let the marketman draw it and separate the fore and hind quar-ters. The hind quarters are the portion most destrable for roasting. In order to stuff them they must he honed with a stender boning knife. This takes a con-siderable time, but Ir pays. It is not necessary to re-move the short bone in the let, though this may be done. Select two rubbits for a family meal.

Put the boned meat in an earthen pot. Peel and slice an onion thin and lay it with the meat. Then rub

the ment thoroughly with selt and pepper, using about a tablespoonful of solt. Throw over it a glass of pale sherry, rubbing it in every part. slice a lemon over Add three or four cloves, a sprig of thyme, and bey leaf. Cover the meat well and let it stand in a cold place (but where it will not freeze) for twelve hours. When you are ready to roast these saddles, mince about three reoping tablespoonfuls of lean veal mince about three heaping tablespoonfuls of lean veal antil they are fine paste. Add about half an onion, minced fine and fried, six mushrooms, a spray of paraley, a teaspoonful of salt, and a saltspoonful of pepper. Mix all these ingredients together, pound them to a paste, and rub them through a sieva. Add one egg and mix it thoroughly through this forcement. one egg and mix it thoroughly through this forcements, some cooks add four tart upples, cored, peeled and parboiled, with half a girst of white. If you do not add the upples, and three tablespoinfuls of soft breadcrumbs. This forcement will be enough to stuff out the hind quarters of the two ribbits and make them plump and well-flavored.

Remove the quarters from the marinade, wipe them and to the plant them after stuffing them and tying them

Remove the quarters from the marinate, when them off and lard them, after stuffing them and tying them in good shape to keep the stuffing in. Lay them on a rosting rack, side by side, pour two cups of white stock over them, slice an onlen and about half a carrot into the displict pan, and put them in a very hot oven. It will take from three-quarters of an ho an hour to roast them. They should be basted every officer minutes. Keep a little hot stock on the stove to add to the gravy in the dripping pan as it boils away. Have ready six small silices of bread, freed from the crust, and cut in heart shape. They should be dried, free from moisture, dipped in butter and browned in the oven till they are a fine yellow. Re-move the strings from the rousied rubbits, lay them on a hot platter, and decorate them with the heart-shaped pieces of bread. away. Have ready dx small slices of bread, freed